



microscope



cables



measuring cylinder



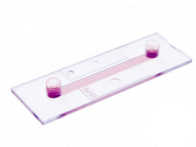
Pasteur pipette



reaction tube



methylene violet



sample chamber



syringe



cleaning bellows



cleaning swab

1. DILUTION

What you will need: measuring cylinder, water, pasteur pipette, a yeast sample from your fermenter or propagator

Recommended dilution ratios:

Day 0: for inoculation (before adding to must) - 1 ml yeast sample + 99 ml tap water

Day 1-4: during the first days the yeast concentration is expected to be low, therefore no dilution is needed

Day 5: yeast concentration should have grown by now - 1 ml yeast sample + 1 ml tap water

Day 6-10: with the growing concentration more dilution is recommended - 0.5 ml yeast sample + 1.5 ml tap water

Step 1: fill a reaction tube or the measuring cylinder with the exact amount of tap water you need for the dilution

Step 2: fill your pasteur pipette with the exact amount of yeast sample and add it to the tap water

Step 3: run the solution in and out of the pipette three times to make sure it is completely empty

Step 4: when using the measuring cylinder, take the pasteur pipette and stir vigorously – now it's diluted!

2. STAINING (only required when measuring viability)

What you will need: diluted yeast sample, pasteur pipette, reaction tube, methylene violet

Step 1: fill the pasteur pipette with 0.5ml of your diluted yeast sample

Step 2: take the 0.5ml of the diluted yeast sample and put it into a reaction tube

Step 3: take 0.5ml of the methylene violet solution and add it to the reaction tube

Step 4: run the mixture through the pipette a few times

QUICK GUIDE

3. LOADING THE CHAMBER

What you will need: diluted (and stained) yeast sample, pasteur pipette, sample chamber

Step 1: fill the pasteur pipette with a small amount of your diluted (and stained) sample

Step 2: pipette the sample into either one of the chamber openings

Step 3: let the capillary forces pull the sample through the chamber

Step 4: leave it for approx. 5 minutes to let the yeast cells settle and the staining react

4. MEASURING

What you will need: microscope, mobile device, chamber loaded with diluted (and stained) yeast sample

Taking the images

Step 1: connect the microscope via cable to your mobile device or computer and open the Fermentation Wine app

Step 2: put the chamber into the microscope and slide it up to its first marking

Step 3: choose in the app whether you want to conduct a measurement with or without viability

Step 4: now adjust the focus wheel of the microscope until you see a sharp image on your mobile device

Step 5: take the picture to add the image to the analysis

Step 6: release the focus wheel a bit to move the chamber to the next marking to take the next image

Step 7: repeat the steps above to take 5 images

Performing the analysis

Step 1: after you took 5 images, enter a name for your sample (date & time are filled automatically)

Step 2: enter the ratio for dilution and staining

Step 3: (optional) add a comment to keep track of additional information about the sample

Step 4: click "next" to perform the analysis and review your results

5. CLEANING THE CHAMBER (should be done shortly after the analysis)

What you will need: recently used chamber, distilled water, syringe, bellows, paper tissue

Step 1: fill the syringe with distilled water and rinse the chamber with it

Step 2: use the cleaning bellows to gently blow air through the chamber

Step 3: use the paper tissue to collect the remaining water from the chamber openings

Step 4: (optional) repeat step 1 to 3 with diluted detergent if water doesn't clean well enough

Support:

success@oculyze.net

+49 151 / 6171 7961

Oculyze Automation GmbH, Regattastr. 183, 12527 Berlin, Germany

